a convoluted border. Ribbon the color of the decoration should pass through the eyelet in the handle, supplemented by a small rosette. The variety of decoration may be carried out ad infinitum.

GAY WILLIAMS.

GETTING ENGAGED IN GERMANY.

You Can Tell Betrothed People by Their Rings.

When a maiden is betrothed in Germany, she is called "bride" by her sweetheart, who addresses her thus until it becomes time to call her "wife."

Immediately upon betrothal, the lovers exchange rings, which, if the course of true love runs smooth, are to be worn ever afterward until death parts them. The woman wears her betrothal ring on the third finger of her left hand until she is married and then it is tranferred to the third finger of her right hand. The husband continues to wear the ring just as the wife wore hers when she was "bride," so that one can tell easily at a glance if a man be or be not engaged as to his affections.

A young German matron, on being told of the careless American custom of leaving the man go unfettered, exclaimed:

"Oh, how dreadful! How unjust to the young wives! How could I expose my Wilhelm—so young—only twenty-five—to the temptations of the world, if he were not to wear a marriage ring. The girls would make love to him. I would not live in America for the world."

H. P.

A Stewed Chicken.

A chicken that has reached a greater age than one year is better stewed than cooked by any other method. And stewed chicken when properly prepared is always relished and enjoyed. In the average country home chicken is oftener served stewed than in any other form, and stewed chicken is a very common dish at hotels, restaurants and boarding-houses.

Yet a chicken is rarely stewed as it should be. And although numerous recipes are given in cook books for cooking chicken in various ways, I have not yet found one that gives the correct method for stewing a chicken.

This is the way in which a chicken should be stewed:

Cut in pieces a suitable size for serving before placing it in the pot. Separate the thigh, leg and wing joints, divide the breast into not less than four compact pieces and separate the neck, back, etc.

Place the gizzard, heart, wings and drum sticks in the bottom of the pot or kettle, then put in the neck, back and other bony pieces, reserving the second joints and breasts for the top.

Use a pint of boiling water for each full-grown fowl, cover closely, and after it has stewed a quarter of an hour add a tablespoonful each of flour and butter stirred to a smooth paste with a little water, to each pint of liquid used in the stewing kettle.

Keep the kettle simmering unceasingly until the fowl is tender, which can be ascertained by examining the pieces on the top. If these pieces are found to be sufficiently cooked, those beneath will be also, as in placing the pieces in the pot or kettle, those requiring the greatest amount of cooking were put at the bottom, so they would be subjected to the greatest heat.

When the fowl has stewed until perfectly tender, drain into the bowl all the liquor or broth from the stewing kettle, and set the kettle with the pieces of chicken undisturbed in it upon the stove where it will keep warm. If the broth is too oily skim from it a portion of the grease, then add a spoonful of flour stirred to a smooth paste with a spoonful of sweet cream or milk, and season sharply with salt and pepper, as this broth or gravy must season the entire fowl. After seasoning the gravy pour it over the chicken in the kettle and simmer gently for about ten minutes, then serve chicken and gravy together on the same platter.

A chicken one year old will stew in an hour, and each year added to the age of a fowl necessitates an additional hour's stewing.

Pursuing essentially the same recipe, the stew can be varied by adding oysters, mushrooms, truffles, celery, parsley, etc., or by using less water and more cream or milk, and also by browning the pieces of chicken in the skillet, either before or after they are stewed. By these slight and seemingly unimportant variations plain stewed chicken can be converted into chicken sauce, chicken fricassee, chicken marengo, and so on, until a dozen or more different dishes known by fanciful foreign names can be manufactured from one innocent chicken.

EMMA P. EWING.

HOUSEKEEPER AT THE CHEMIST'S.

Coming Kitchen Conveniences from the Laboratories.

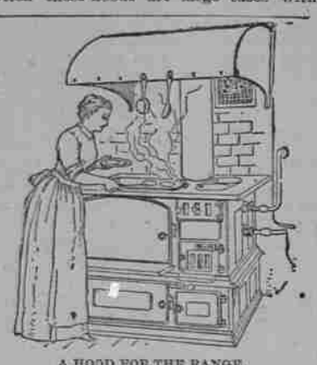
[Copyright, 1893, by the Author.]

The inside of a scientific laboratory is a very suggestive and interesting place to the housekeeper. It is a pity, indeed, that it is not a more common sight to her eyes.

Among the hundreds of new appliances whose use she can scarcely guess are many whose adaptability to her own domain she is quick to see.

STOVE HOOD FOR ODORS AND HEAT.

One of the most useful things in a laboratory is the hood over furnaces—a sheet-iron contrivance that serves to carry into the chimney all noxious gases and superfluous heat. A gas flame or other source of heat in the chimney opening creates a steady, moderate draft past the operator. Often these hoods are large cases with



A HOOD FOR THE RANGE.

glass sides and doors for more dangerous work where strong acids and poisonous gases are dealt with.

These hoods have for a long time been built over the large hotel or restaurant range, and now they are finding their way into the private kitchen over the small range and over the gas stove. Surely no one thing could be more conducive to the comfort and health of those working in a kitchen, not to speak of the exemption from unpleasant odors that the other occupants of the house will enjoy.

This contrivance is not expensive, and can be fastened on to the wall by any tinsmith. It must, of course, be provided with a pipe running into the chimney; if the draft is not strong it may interfere with the proper burning of the fire; in that case it must have a flue of its own. This hood, if more solidly built, as it is in most large foreign kitchens, will accommodate extra cooking utensils on projections that are built along its outer side.

EXTRA GAS JETS AND WATER COCKS.

In this laboratory what most excites the housekeeper's envy is the presence on every side of gas, water and waste pipes; and she sees that the gas pipes have projecting taps at short distances over which a rubber tube can be slipped, to which is attached a burner, so that the laboratory worker has right at hand wherever he may be the means of bending a bit of glass tubing or heating the contents of a test tube.

In how many kitchens would it be a great convenience when the range is crowded, or not heated, to have an extra gas jet for the quick preparation of a dish? And why not an extra water cock over the table where so many dishes are mixed? A large heater in the laundry, or one of the circular jet contrivances here illustrated would furnish large quantities of hot water, if it should be wanted on short notice.

Of course the use of gas will be conditioned by its price, but that is now in some localities so low as to be nearly as cheap as coal, and for convenience and rapidity it will hold the front rank till electaicity enters the kitchen.

THE COOK'S WATER BATH.

Of next interest to the housekeeper is the water bath that is used in so many forms by the laboratory worker. An oatmeal cooker is a water bath, but the ordinary kitchen has no other form of it. In large kitchens it is a shallow tank filled with hot water into which vessels of food are lowered to keep them hot for serving. It is generally fitted with a cover having round holes cut in it and in these the vessels rest. But when women understand how variously this principle is applied in the laboratory we shall use it with ease in our kitchen.

It is well known that food best keeps hot without the loss of flavor in a water-bath and that some kinds of slow cooking are best carried on in this way. Well, we only need a tin vessel half filled with water, a gas jet or other heat applied under it, and the vessel containing food to be cooked is sunk into this vessel, a few rings or nails being put on the bottom to allow the escape of steam and to prevent what is called "bumping." In canning time the washboiler is made into a water-bath and the cans filled with fruit are lowered into it. In the improvised water-bath that we mention, without cover as it is, cooking will be carried on only at a low temperature. It will be mainly useful for keeping food warm, and it should be at the cook's hand in every kitchen.

The water-bath of the laboratory never runs dry, as it is provided with a contrivance for filling as water is needed and also to prevent overflow.

THE COOK'S SAND-BATH.

Another interesting contrivance in the labatory is the sand-bath. Though no form of this has yet appeared in the kitchen, it would seem that some application of it could be made to our needs.

The sand-bath is made by pouring a layer of sand into a shallow pan which is placed over burners; glass vessels are placed on the sand, and the degree of heat required for the particular chemicals is soon found.

Now it would be an interesting experiment to find what value hot sand as a medium for applying heat could have for the cook in regard to convenience, cleanliness and palatableness. Why not as good as hot ashes for roasting potatoes, corn, fish or any of the camping delicacies? Here is a suggestion for those ambitious to essay in new fields.

TEMPERATURE AND CLEANSING.

Here in the laboratory the housewife sees for the first time perfect accuracy in temperature measurement. Everywhere at hand are the long clean thermometers without cases that can be dipped into fluids or put into drying chests.

She looks with wonder at the cleaning shelf with its many bottles and appliances. Here are large bottles marked "Used sulphuric acid," "Used alcohol," "Used ether," "Turpentine;" all the stronger alkalis are there in solution, emery dust, fine sea sand, sapolio; there long round brushes for cleaning bottles and tubes of all sizes, sticks with cloth swabs at the end, goose feathers, scrubbing brushes of all kinds.

She learns that "cleaning" is truly a chemical process and not at all a simple matter of soap, hot water and strength. Here is a flask that is to be cleaned of oil. It is first boiled with a solution of strong alkali and then, because this alkali is not easily removed from the glass, a little acid is shaken in it; next comes water; then distilled water and the flask is put to drain.

The housekeeper makes the immediate application: "Would the work of dish-washing in my kitchen be shortened by adding vinegar to the water that rinses off the soapsuds?" And she goes home to experiment on her own account.

Now is not convenience of measurement and accuracy of value to the cook? Is it not well to give her every time-saving appliance in the way of extra gas and water pipes? Shall she not know the questions that underlie the sciences of cooking and cleaning?

To be sure the kitchen is not a laboratory. The kitchen is a factory. It needs

MULTIPLEX WATER JET.

less delicate instruments and appliances, but with our present high requirements on cookery the cook must have a better chance than is now given her.

MARY HINMAN ABEL.

A VICE OF CHILDHOOD.

Miss Harrison's Advice to Mother.

Some one asked Miss Harrison, the superintendent of the Kindergarten college in Chicago, what she would do with a child who told lies.

Miss Harrison does not believe in corporal punishment for any offense.

She said: "It would depend entirely upon the sort of lie it was." Her advice in substance was this:

Lying is too often treated locally, when it should be constitutionally treated. There are almost as many different sorts of lies as there are different sorts of fevers.

For example, exaggeration which comes from excess of imagination. That is to be cured by teaching accuracy of observation. Make a child count all the objects in the room. Make him hold steadily to proven facts in everything.

Then there is the lie of egotism, which is always claiming everything for itself. Ignore the story. Make it seem not worth his while.

The lie which denies is the fault of older people. Punishment has been given arbitrarily. That is to be corrected in the guardian.

The hardest fault to correct in a child, or anyone else, is the deep lie of jealousy, the malicious lie. It always comes from jealousy, and there seems to be only one possible remedy. Get the jealous child to perform some service for the other. Make him participate in the other's life, in some way become a partner as it were, and the jealousy ceases.

A. S. DUANE.

One Rose Only.

For really effective decorations with flowers look to quality, not quantity.

Once upon a time a woman with a fine feeling for blossoms gave a very modest luncheon. It was in the depth of winter when flowers were worth much more than their weight in silver. She had just one dollar to spend for them and gave it without hesitation for a huge sweet blushing rose, upon a yard long stem.

This rose she took home rejoicing, cut the stem in three, filled a longish dark green platter with lumps of ice as big as your fist, not piled pyramid-wise, but laid irregularly over it. Then she laid the lengths of rose stalk so that the sprays of leaves would trail partly over one edge, and then she set her one blossom, so as to show its leaves and stem, across the middle.

The result was a center-piece that five women united in saying made the entertainment a really, truly "rose luncheon."

W. C. M.

As Wise as She is Good.

Were she as wise a woman as she often is good, she would look about her to discover among her friends what women most successfully hold their own against the outside tempters of their husbands, writes Octave Thanet in a characteristic article on "That Man: Your Husband," in the February *Ladies' Home Journal*. She would throw her theories into the waste basket, and make a fresh set of facts seen by her own eyes. I think she would discover—this, at least, is what one humble observer has discovered—that unless a woman is interesting to a man she connot permanently hold him.

I once knew a distinguished politician whose wife was his private secretary and best helper. Do you imagine they were bored if left alone for an evening? As a matter of fact their mutual affection was envied by other couples.

Many men, however, like to be distracted, amused soothed. I even know one noble woman that became an amateur photographer to help her husband.

But a wise woman, again, has another quality, quite as necessary in friendship as interest: the quality that some one has called the oil of the machinery of life—tact. Such a woman is aware that "absence makes the heart fonder," and that her husband will love her and value her all the more for occasional losses of her society. "Let him go to his club, now and then," said the wife of the most devoted husband I know; "he always hears something amusing, and he likes to tell what he hears to me as much as I like to hear him!"

American Girls and Titles

It has been said recently that if American women continue to marry foreigners at the rate they have been doing, that not only will the British peerage soon be Americanized, but the nobility of every other European country as well, writes Vera Bernardiere in the February *Ladies' Home Journal*. Have American girls no higher ambition than this? Ambition is a great motive power, when directed in right channels, but when it leads the American girl to abandon her own country and people, rights, priviliges and ideas, besides all the chances to make some deserving man in her own country happy, this so-called ambition is misplaced, and both she and her family should be made to realize that it is the most probable road to matrimonial woe. American women are so sensible, so practicle in many things, but in this very marriage question—both as mothers who have the sacred care of their daughters' interests, and as young women, ambitious to fill an important niche in society and in the world—they evince a lack of judgment and foresight.

Marrying for a Title.

Young girls, who marry against the will of reasonable and loving parents, can make up their minds that disappointment, if not something worse, will be their lot, writes Vera Bernardiere in an article on "American Girls and Titles" in the February *Ladies' Home Journal*. As far as the foreigner is concerned, he may be dazzled, captivated by the beauty, grace, intellect and independent ideas and manners in the American woman, but this very independence which he seemingly admires in her while she is his friend or his betrothed, he will not tolerate in his wife.

And the young girl, who sees but the varnished exterior of elegant manners, the persuasive and subtle compliment, will soon learn, to her own disappointment, that there lies a substance of a very realistic and unpleasant nature beneath this highly colored rainbow tissue of her romantic imagination! There are but two courses to pursue—to learn from the experience of others, or from our own.

The American girl need look no further than her own country to find the noblest, the grandest type of manhood on earth! Here, man respects and honors her womanhood, is willing to labor and make sacrifices for her happiness, bids her cheerfully to be a co-worker, an honored guest of public life, when occasion demands, and loves her, not for what she has, but for what she is.

A WOMAN WARRIOR.

Miss Hannah Snell Was Recognized and Pensioned.

There have been many women warriors in the world, but it must be admitted that there have been very few whose deeds were such as to claim the admiration of the country for any great length of time. In the annals of woman's warfare there are generally stories of overzealousness, leading to fanaticism and subsequent puishment and disgrace. Seldom indeed has a woman warrior been gracefully recognized by the government of her country.

Within the memory of our grandparents there lived in England a woman named Hannah Snell, who, when but a girl, took the strange resolution of enlisting as a soldier. She served as a marine on one of the vessels of a fleet bound for the East Indies, and showed so much courage that she was repeatedly promoted. Her sex was unknown, and

HANNAH SNELL,
From a print of 1840.

therefore it could never be claimed that Hannah Snell's success was due to partiality or favoritism.

Once, when dangerously wounded, she extracted the ball herself, fearing that she might be discovered and discharged. After long service, she returned to her native home at Worcester, England, where her adventures soon became spread abroad. The government on investigation of her really great career granted her a pension of £20. She died full of years and laden with honors in an inn near Wapping.

H. P.

When Going in to Dinner.

Going in to dinner the host leads the way with the lady he desires most to distinguish, and the hostess with the gentleman whom she intends seating at her right hand, writes Mrs. Van Koert Schuyler in the February *Ladies' Home Journal*. It has been customary, of late years, for the gentlemen to find in their dressing-room tiny envelopes, containing cards upon which are written the names of the ladies whom they are expected to take in to dinner. It saves some trouble to the hostess, as each gentleman cooperates with her in finding his way to the lady designed for his special attention.

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